

Shrimp Tostada

- Prep Time: 10 minutes (plus 15 minutes to marinate)
- Cook Time: 20 minutes
- Total Time: 30 minutes (plus 15 minutes to marinate)
- Yields: 8 tostadas

Ingredients:

- 2½ cups Sea Queen Medium Cooked Shrimp, thawed and diced
 - 2 mini cucumbers, diced
 - 1 cup diced red onion, divided
 - 5 teaspoons minced jalapeño, divided
 - 1 cup grape tomatoes, quartered
 - ¼ cup cilantro, chopped
 - 5 tablespoons lime juice
 - 2 tablespoons Burman's Hot Sauce
 - Stonemill Iodized Salt, to taste
 - 8 Pueblo Lindo White Corn Tortillas
 - 2 tablespoons plus 1 teaspoon Carlini Canola Oil, divided
 - 2 15.5-ounce cans Dakota's Pride Black Beans, drained, liquid reserved
 - Stonemill Ground Black Pepper, to taste
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Directions:

1. Preheat oven to 400°.
2. In a large bowl, combine the shrimp, cucumbers, ½ cup red onions, 1 teaspoon jalapeño, tomatoes, cilantro, lime juice, hot sauce and season to taste with salt. Stir until well combined. Refrigerate for 15 minutes.
3. Lightly brush both sides of each tortilla with the 2 tablespoons oil. Place on a baking sheet and bake for 10 minutes until crispy. Season to taste with salt.
4. In a small skillet, heat the remaining oil over medium-high heat. Sauté the remaining onion and jalapeño until tender, about 5 minutes.
5. Add the black beans and just enough reserved liquid to submerge the beans. Cook for 5 minutes; add more liquid if needed.
6. Mash the beans, add salt and pepper to taste.
7. Spread the beans onto each tostada, top with the shrimp salad.



Recipe Courtesy of:
ALDI Test Kitchen